

Dear friends, patrons, and members of our beloved community,

We are beyond thrilled to welcome you to Bloom, our labor of love that intertwines the beauty of a wine bar with the charm of a floral shop. As the three co-owners—Brittney, Hannah, and Caitlin—we stand here with hearts full of gratitude and joy for the incredible journey that has led us to this moment. Bloom represents not just a place of exquisite flavors and captivating artistry, but a haven where friendship, creativity, and equality flourish.

From the very beginning, our vision for Bloom was rooted in creating joyful moments that go beyond a simple dining or tasting experience. It is about crafting a space where the spirit of community and togetherness blooms, and where every person who walks through our doors feels embraced with warmth and dignity. Our values reflect our commitment to empathy, equality, creativity, and an ethics of love. These principles guide every aspect of our establishment, from the carefully curated dishes to the stunning floral arrangements that adorn our space.

We could not have reached this point without the unwavering support and dedication of so many incredible individuals. To our husbands, who have stood by us every step of the way, offering their love, encouragement, and tireless efforts, we owe a debt of gratitude that words can hardly express.

You have been our pillars of strength, and Bloom would not be what it is today without you. To our dearest family and friends, from the early days when we were just starting, facing uncertainty and challenges, to the moments of triumph as we reached significant milestones, you have been there with us, cheering us on and providing a strong foundation to lean on. Your belief in us and your willingness to stand by our side through thick and thin have been instrumental in making our dream a reality.

To our team, whose vigorous efforts bring our vision to life, thank you for your passion, creativity, and unwavering commitment to excellence. You are the heartbeat of Bloom, and your contributions make each visit a truly memorable experience.

As we celebrate Bloom's significance, it is essential to explain the depth behind the name we chose. Bloom embodies the spirit of blossoming, just like flowers do—symbolizing growth, beauty, and new beginnings. At the same time, it bears a connection to the world of wine, where “bloom” refers to the natural, powdery outer layer that forms on grapes, signifying their readiness for transformation into something extraordinary. This dual meaning encapsulates our journey, as we aspire to create a space that nurtures personal growth, fosters connections, and celebrates the exquisite potential in each of us.

So, with immense gratitude and hearts brimming with excitement, we invite you all to join us at Bloom. Together, let us savor the essence of friendship, art, and standout dishes, and continue to cultivate a community where everyone can find solace, celebration, and the purest expression of joy.

With love and appreciation,  
Brittney, Caitlin, & Hannah

# food menu

## MONGER SELECTIONS | 2oz | MEANT FOR SHARING

### bread service | 10

italian baguette with garlic confit + olive oil

### bloomin' monger | 44

pick 5 favorite cheeses

+recommended accompaniments

### three & three | 55

pick three cheese + three meats

+recommended accompaniments

### pretzel | 10

stone-ground mustard + budweiser cheddar

### monster monger | 90

all ten cheeses

+recommended accompaniments

### the cure | 50

all six meats

### gorgonzola | 9

with red fig jam + thyme

+wine suggestion: parducci | 10

### irish whiskey aged cheddar | 9

with honeycomb

+wine suggestion: true myth cab | 12

### goat | 9

with blistered spicy peach

+wine suggestion: pizzolato prosecco | 12

### maple bourbon goat | 9

with white chocolate + lavender

+wine suggestion: 1797 bourbon barrel aged cab | 14

### port derby | 10

with arugula + apple + vinaigrette

+wine suggestion: r.l. buller tawny port | 12

### austrian gruyere | 9

with apple + candied pecans\*

+wine suggestion: pinot project pinot noir | 10

### sharp vermont white cheddar | 8

with apple + chocolate walnuts\*

+wine suggestion: oregon territory pinot noir | 10

### sheep & goat mobay | 10

with grapes + cashews\*

+wine suggestion: dry creek chenin blanc | 11

### mushroom brie | 10

with sherry mushrooms

+wine suggestion: georges duboeuf beaujolais | 13

### gouda truffle | 10

with garlic-stuffed olives

+wine suggestion: marcarini ciabot camerano | 15

\*accompaniment contains tree nut

all cheeses nut-free

subject to availability

## CHARCUTERIE SELECTIONS | 2oz | MEANT FOR SHARING

### *cures*

**sopressata salame | 9**

hints of rosemary & cinnamon

**genoa salame | 8**

tangy & garlic

**prosciutto | 9**

streaky & luxurious

**coppa | 9**

earthy with a hint of spice

**black pepper salame | 9**

with a bouquet of spices

**bresaola | 10**

scarlet red dry-cured beef

### *pickles & nuts*

**candied pecans | 5**

**roasted cashews | 5**

**chocolate walnuts | 5**

**pickled okra | 4**

**bleu cheese olives | 4**

**garlic olives | 4**

### *jams & spreads*

**honeycomb | 4**

**red fig jam | 3**

**raspberry jam | 3**

**garlic confit | 4**

### *fruits & veg*

**apple | 3**

**blueberries | 3**

**sweet peppers | 3**

**grapes | 3**

**strawberries | 3**

**blackberries | 3**

### *brie, please*

**8oz baked brie with baguette | 11**

+garlic confit & honey | 13

+raspberry spread & honey maple walnuts | 13

+fig butter & apple slices | 14

### *burrata combos*

**4oz burrata with baguette | 10**

+blistered tomatoes & garlic & balsamic | 12

+mediterranean veg & garlic & balsamic | 13

+spicy blistered peaches & honey & basil | 14

## *small plates*

### **under wraps | 9**

prosciutto wrapped asparagus with brie + balsamic

### **she doesn't even goat here | 12**

goat cheese, bacon, & date dip + naan chips

### **barstool shrimpin' | 14**

crab & shrimp dip + naan chips

### **krilling spree | 13**

shrimp cocktail + garlic herb butter

## *flatbreads*

### **margherita | 12**

nut-free pesto, fresh mozzarella, tomatoes  
+ balsamic

### **spicy salami | 13**

olive oil & garlic base, ricotta & fresh mozzarella  
+ arugula & hot honey

### **mediterranean | 13**

red pepper hummus, cucumber, pepper, tomato,  
mushrooms, kalamata olives  
+ balsamic & feta

### **prosciutto & sprouts | 14**

olive oil & garlic base, mozzarella, shaved brussels  
sprouts  
+ balsamic & crumbled goat

## *dessert boards a la carte*

### **fruit assortment | 12**

strawberries, blueberries, blackberries, apples,  
grapes

### **sweet assortment | 12**

angel food, graham cracker, marshmallow, wafers,  
pretzels

### **fondue | 10 ea**

chocolate, white chocolate

### **cookie butter | 9**

+ wafers & pretzels

## *more dessert*

### **skillet cookie | 13**

chocolate chip cookie & vanilla ice cream

### **cannoli dip | 11**

ricotta, mascarpone, chocolate chips & wafers